

**Induktion Hob
livecookintable Wok S**

Installation and Operating Instructions

Dear customer,

Thank you for deciding to buy one of our products.

Your appliance meets high demands and is easy to use. Nevertheless you should still take time to read these installation and operating instructions. They will help you to become familiar with the appliance and use it optimally and without problems.

Please observe the safety notes (page 3 ff.)

We hope you have fun using your appliance!

Modifications

The text, illustrations and data represent the technical state of the appliance at the time these installation and operating instructions went to press. The appliance is subject to modifications in the course of further development.

Used symbols



Identifies all instructions important for safety. Non-compliance can lead to injury, damage to the appliance or the fitted installations.

► Indicates work steps that have to be performed in order.

— Describes the reaction of the appliance to your work step.

■ Indicates a list.



Indicates useful hints for the user.

Contents

Safety notes 3
 Intended use 3
 Caution with children 3
 Use 4
 Important information for wearers of heart pacemakers, hearing aids and metallic implants 4
 How to avoid damage to the appliance 4
 Caution, danger of burning/fire! 5

Installation 6
 Prior to installation 6
 Important notes 6
 Installation 6

Electrical connection 6

Your appliance 7
 Description of the appliance 7
 Sensor electronics 7
 Displays on the hob display panel 7
 Function of induction hobs 8
 Residual heat indicator 8
 Cookware 8

Safety functions 9
 Automatic safety switch-off 9
 Cooking zone overtemperature protection 9
 Continuous keypress 9


Operation 10
 Cooking zone 10
 Switching on 10
 Power stage 10
 Power levels 10
 Switching off the cooking zone 11
 Pot recognition 11
 Keylock function 12

Care and maintenance 13
 Cleaning 13
 Cleaning the glass ceramic surface 13
 Cleaning the stainless steel parts 13

Fixing faults yourself 14
 What to do if 14

Disposal 15

Customer Service 15

 **The appliance complies with the recognised rules of technology and the pertinent safety regulations. However, proper handling of the appliance is a prerequisite for the avoidance of damage and accidents. Please observe the notes in these operating and installation instructions.**

Intended Use

- The appliance is designed for preparing meals. No liability can be accepted for any damages resulting from use for another purpose or improper handling.
- Repairs, especially to electrical parts, may only be carried out by qualified specialists trained for this appliance. No modifications, manipulations or repair attempts, especially using tools (screwdrivers, etc.) may be made on this appliance. Improper repairs can lead to serious accidents, damage to the appliance and to the fitted installations as well as to operating malfunctions. In the event of a malfunction of your appliance or a repair order, please see the instructions under "Customer Service".
- The appliance may not be used for heating the room.
- This appliance is not suitable or approved for installation in vehicles.
- This appliance is not approved for operation outdoors.
- The appliance is part of a modular system for the preparation, cooking and presentation of meals. Use in a production kitchen is not allowed.

- Keep these installation and operating instructions in a safe place close by in order to be able to consult them at all times. Pass on these instructions with the appliance if you sell or loan the appliance to third parties. The new owner can then familiarise himself/herself with the correct operation and the appropriate hints.
- The user is responsible for the maintenance and proper use of the appliance.

Caution with Children

- Parts of the packaging (e.g. polythene films, polystyrene foam) can be dangerous for children. Danger of suffocation! Keep packaging away from children.
- The appliance is intended for use by adults who are familiar with the contents of these operating instructions. Children are often unable to recognise the dangers associated with the use of electrical appliances. Therefore ensure the necessary supervision and do not allow children to play with the appliance.
- The surfaces of cooking appliances get very hot. Always keep small children away from them.
- The appliance and its external parts get very hot during use. Be careful not to touch heating elements. Children below the age of 8 years should be kept away unless they are constantly supervised.

Use

- Unpleasant smells can develop during the first few hours of using a cooking zone. This is normal for brand new appliances. Make sure the room is well ventilated.
- If the appliance shows visible signs of damage, do not use it and contact our Customer Service.
- The appliance must be taken out of use immediately as soon as a malfunction is discovered or cracks in the surface appear due to extreme mechanical stress. Turn off the appliance and disconnect it from the mains (unscrew fuses or switch off the circuit breaker).
- If electronic components fail, it may not be possible to turn off the appliance. Pull out the mains plug.
- Connecting leads of electrical appliances may not touch the hot cooking zones or cookware. The electrical insulation could be damaged.
- This appliance can be used by children over the age of 8 or persons with inferior physical, sensory or mental abilities or lack of experience and/or knowledge if they are supervised or have been instructed regarding the safe use of the appliance and have understood the resulting dangers.
- The appliance may not be cleaned or maintained by children unless they are supervised.
- The appliance is not intended for operation with an external timer or an external remote control system.
- Switch off the cooking zone at the control unit after use and do not rely on the pot detection alone.

Important Information for Wearers of Heart Pacemakers, Hearing Aids and Metallic Implants

- Induction hobs generate a high frequency electromagnetic field in the area of the cooking zones. Directly approaching the cooking zones could therefore negatively influence or cause malfunctioning of heart pacemakers, hearing aids or metallic implants under unfavourable circumstances.
- Tests have shown that there are no risks for wearers of heart pacemakers under normal conditions. If you, as a wearer of a heart pacemaker (or a hearing aid or other implant) want to make absolutely sure that the use of the appliance is absolutely safe for you, you should consult the responsible, competent medical department.

How to Avoid Damage to the Appliance



- The surface of the cooking zone is insensitive to heat (up to 650 °C) and temperature fluctuations and resistant to impact and scratching within reasonable limits. Nevertheless, please observe the following notes to avoid damage.
- Switch off the appliance in case of overheating and allow it to cool down. Never cool with cold water!
 - Do not stand on the appliance.
 - A sudden impact, e.g. dropping a salt cellar, can damage the surface. Such objects should not be kept above the appliance.
 - Do not operate the appliance for long periods with empty cookware.
 - Make sure that the bottom of the cookware and the surface of the cooking zones are clean and dry before every use.

- Avoid cooking enamel pots empty. The bottoms could be damaged and scratch the cooking surface when moved. Bottoms of pots and pans with edges and burrs also have an abrasive effect.
- Do not prepare vegetables and fruit (peel, cut, etc.) on the surface. Fine particles of dirt or hard objects can damage the surface of the appliance.
- Do not use the appliance as a storage surface. In particular, do not place any inflammable materials, cardboard or plastic packagings on it.
- Make sure that no foods or juices containing sugar get onto hot cooking zones. This can damage the surface. If foods or juices containing sugar do get onto the hot cooking zone, remove these immediately with a wet sponge.
- Avoid boiling over.
- Make sure that no water can get inside the appliance when cleaning. Use a moderately damp cloth. Never spray the appliance with water or a steam jet. Penetrating water can cause damage!

Caution, Danger of Burning/Fire!

- Never leave the appliance unattended during operation.
- Keep away metal objects or parts containing metal, e.g. cutlery, aluminium foil.
- The heated surface stays hot for a long time after switching off and only cools down slowly to room temperature. Wait long enough for it to cool before cleaning, for example.
- If smoke or fire occur during operation, pull out the mains plug or switch off the house fuse.
- The appliance must be supervised when deep frying. Overheated fats and oils are extremely inflammable! Never try to extinguish burning fat or oil with water (danger of explosion!). Suffocate a fire with wet cloths, keep doors and windows closed.

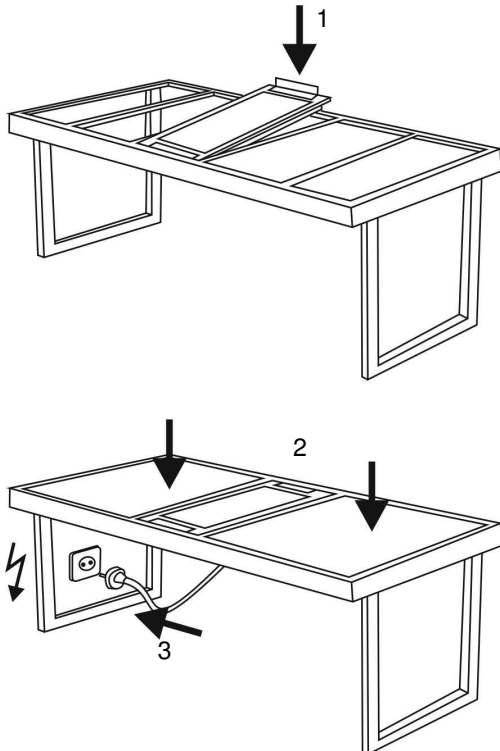
Prior to Installation

- The hob is designed for installation in the Professional livecookintable.
- The appliance may only be installed and connected to the mains according to the installation instructions listed below.
- Packing material: see note in the Disposal section.
- It must be installed in such a way as to ensure electrical touch protection.
- The distance between the hob and an extractor hood must be at least as great as specified in the installation instructions of the extractor hood.

Important Notes

- Make sure that no easily inflammable or heat-deformable objects are kept or placed directly next to the hob because of the fire risk.
- Make sure that there is adequate ventilation below the hob.

Installation



Have a qualified electrician check whether the electrical connection meets the following requirements: When connecting the appliance, a device must be provided which allows it to be disconnected from the mains at all poles with a contact opening width of at least 3 mm.

- Circuit breakers, fuses, automatic fuses and contactors are suitable disconnecting devices.
- The power cable to be used (already pre-assembled) must be at least type H05VV-F or H05VVH2-F.
- Cross-section: 3G1.5 mm²

Appliance voltage: AC 220-240 V 50/60 Hz

Connected power: 3000 W

Fusing: Circuit breaker type B 16A

- Since the appliance is connected by a plug, this must still be accessible after installing the appliance.
- If the connecting lead is damaged it must be replaced by a special lead. This may only be done by our Customer Service.



This appliance is compliant with the following EC directives:

- 2004/108/EC EMC Directive
- 2006/95/EC Low Voltage Directive
- 2009/125/EC Ecological Design Directive
- 2011/65/EC RoHS Directive

Attention



Do not switch on the fuse or main switch until the appliances have been installed. The appliance must be installed in the Professional livecookintable according to these operating and installation instructions.



We urge you to bear in mind that we will accept no liability for indirect and direct damages caused by faulty connection or improper installation. The appliance must always be disconnected from the power supply for repairs. Never open the appliance, contact our Customer Service if necessary.



Manipulations inside the appliance are prohibited. Any violations will lead to voiding of the appliance's guarantee.

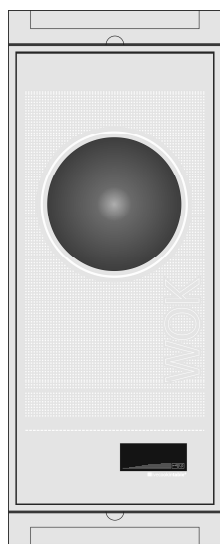
Description of the Appliance

- Electronic power control (9 stages)
- Power stage
- Pot detection
- Residual heat indicator
- Keylock function
- Automatic safety switch-off

Power data:

2,400 Watt - stage **9**

3,700 Watt - power stage **P**



Sensor Electronics



- 1 on/off key
- 2 keylock key
- 3 slider key panel
- 4 display panel



Since the control panel reacts to touching with the fingertips, it cannot be operated wearing a glove, for example.

Displays on the Hob Display Panel

A 7-segment display is assigned to the cooking zone which displays the current operating state of the cooking zone.

Displays

- 1 - 9**...power stages
- H**.....residual heat indicator
- P**.....power stage
- U**.....no wok or unsuitable wok placed on the cooking zone
- ↵**.....continuous keypress

Function of Induction Hobs

Induction hobs are fast reacting, finely controllable, powerful, economical and safe.

Their functional principle differs considerably from conventional hobs or hotplates. The induction coil under the glass ceramic bowl generates a fast changing magnetic field which heats up the magnetisable bottom of the cookware directly.



The use of cookware with magnetisable bottoms is a prerequisite for working with an induction hob.

The glass ceramic bowl stays relatively cool because only the hot cookware is heated up. The power is immediately interrupted when the cookware is removed from the cooking zone.

Residual Heat Indicator

An **H** is displayed in the assigned cooking zone display after switching off for as long as there is still a risk of serious burns.

Cookware



The bottom of the cookware may not have sharp grooves or sharp edges. Cast iron cookware may only be used if it has a smooth surface.

Only use cookware suitable for induction hobs. This is usually marked by the manufacturer on the bottom.



The wok is normally suitable for induction if a magnet sticks to the bottom of the wok. We recommend you to check the wok before buying.

Your appliance is able to recognise a suitable wok.

- ▶ Place the wok on the cooking zone and switch it on.
 - If the set power stage stays in the display, the wok is suitable.
 - A **U** appears in the display if the wok is unsuitable.



No higher power stage than **7** should be set for woks with a plastic coating (e.g. Teflon). The coating could otherwise be overheated and damaged.

Cookware can make noises during operation. This is not a sign of malfunctioning. The function of the appliance is not impaired in any way.



Your wok must be made from a material that loses its magnetic effect at rising temperature (Curie effect).

If you use other woks, there is a danger that fat or food will overheat and start burning!

Automatic safety switch-off

The appliance features a timing monitor of the cooking zone. This switches off the cooking zone automatically after the following operating time depending on the set power stage.

Power stage	1 - 5	6 - 8	9
Operating time limit in hours	12	4	1½

- If the cooking zone was switched off due to the time limit, **H** and **G** flash alternately in the appropriate display.



The cooking zone can be switched back on in the usual way.

Cooking Zone Overtemperature Protection

The cooking zone has an overtemperature protection sensor. The following actions are taken automatically when the sensor responds:


- The cooling fan switches to maximum speed as long as the temperature is too high. An active power stage is ended.
 - The display **P** changes to **G**.
- If this is not enough, the cooking zone switches off.
 - **H** flashes in the display concerned.

Continuous Keypress

There is no switching function when one or several keys are pressed for longer or simultaneously (e.g. by a pot being placed accidentally on the keys).

- The **⌂** symbol flashes and a continuous signal tone is sounded for a certain limited time.
- It switches off after a few seconds.
- ▶ Remove the object from the key.
- ▶ To delete the **⌂** symbol, press a key or switch the hob off and on.

Cooking Zone

The cooking zone power can be regulated after switching on the appliance with the On/Off key .

Switching On

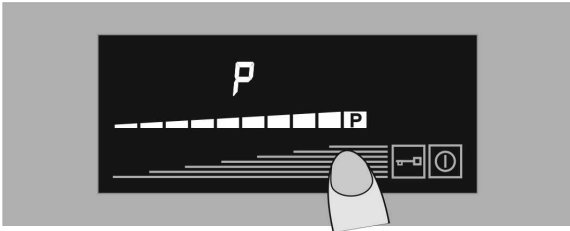
- ▶ The cooking zone is switched on to a cooking stage between **1** and **9** or **P** by operating the slider key panel. The cooking stage is set by moving your fingertip within the panel.

- 1** = lowest power
- 9** = highest power (2,400 W)
- P** = power stage (3,000 W)

Power Stage

The cooking zone is equipped with a power amplifying power stage **P**. If the power stage is switched on, the cooking zone operates with an extra high power of 3,000 W for 10 minutes. It switches back automatically to power stage **9** after 10 minutes.

- ▶ The power stage is activated by operating the slider key panel on the right.
 - **P** appears in the appropriate 7-segment display.



Power Levels

The high power of induction hobs heats up the cookware very quickly. To avoid burning the meals, the selection of the power level is different to what you are used to with conventional cooking systems.

The data in the following table are recommended values.



It is recommended to reduce or increase the power stage depending on the quantity.



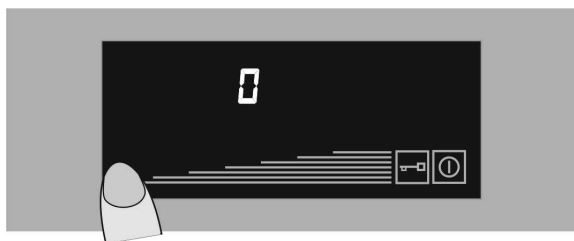
The times for heating up and heating through the bottom of the cookware are influenced decisively by the structure and nature of the cookware.

Set as follows:

Melting of butter and chocolate, keeping meals warm	1-2
Heating up meals	3-6
Frying foods	7-9
Quick frying of food, frying large amounts	P

Switching Off the Cooking Zone

- ▶ The cooking zone is switched off after use by operating the slider key panel on the left.
 - An **H** appears in the display to indicate residual heat as long as the cooking zone is still hot. This display also switches off after cooling down sufficiently.



The hob switches off completely if no power stage is set within 10 seconds.

After a power failure, switch the appliance back on with the On/Off key and operate as normal.

Pot Detection

The cooking zone is equipped with a pot detection. A suitable, magnetisable wok must be placed on the cooking zone in order to switch it on.

- If the wok is removed during operation, the power supply is interrupted and the display shows a **U**.
- If an unsuitable wok is used, the display shows a **U**.

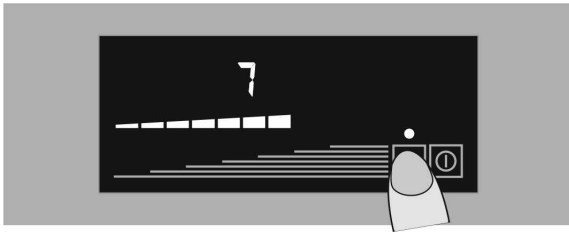
The cooking zone switches off immediately after 10 minutes without detecting a wok.

- **H** appears in the appropriate 7-segment display.

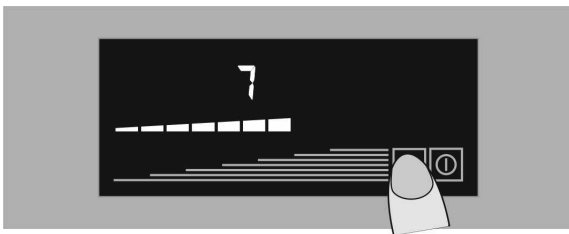
The hob switches off completely if no power stage is set within 10 seconds.

Make sure that the radius of the wok is the same as the radius of the glass ceramic surface.

Switching On the Keylock Function




Switching Off the Keylock Function




Keylock Function

The keylock function prevents accidentally changing the set cooking stages.

Switching On the Keylock Function

- ▶ Press the keylock key  after the power stage of the cooking zone has been set.
 - The display diode for activated keylock function lights up.


Switching Off the Keylock Function

- ▶ Press the keylock key  again.
 - The display diode for activated keylock function goes out.



The controls can be operated in the usual way.



The appliance can be switched off at any time with the On/Off key .

Cleaning



Let the appliance cool down before cleaning.



Make sure that no cooking zone is accidentally in operation during and after cleaning.

Do not use steam cleaners for cleaning!

Cleaning the Glass Ceramic Surface

Early cleaning of the glass ceramic surface will save difficult removal of stubborn soiling later. Dried and burnt remains require a greater cleaning effort.

- ▶ Only use a soft cloth or sponge, water and a cleaning or care agent suitable for glass ceramic surfaces to clean the glass ceramic surface. It is recommended to use products with a protective effect. The resulting film largely protects the surface against stubborn stains and damage to the markings.



Never clean the glass ceramic surface with abrasive cleaning agents, scratchy all-purpose sponges, metal wool etc. This can damage the glass ceramic surface.

Do not use chemically aggressive cleaning agents such as oven sprays or stain removers either.

- ▶ Remove spillage immediately.
- ▶ Remove light soiling with a damp cloth and washing up liquid.
- ▶ Remove heavier soiling (sauce, soup stains etc.) by applying a cleaning agent to the hob surface with a clean cloth or sponge and rubbing. Observe the cleaning agent manufacturer's instructions.
- ▶ Encrusted over-boiled milk and foods not containing sugar can be removed both warm (not heat!) and cold. Never scrape off encrusted remains with serrated knives, metal wool or similar.
- ▶ Remove lime scale stains (yellowish discolouration) with small amounts of lime dissolving agents (e.g. vinegar, lemon juice, descaler). Let the agent soak in for longer for heavier stains. Then wipe off with a clean, damp cloth.

Improper cleaning can damage the markings or the glass ceramic surface.

Cleaning the Stainless Steel Parts

Clean the stainless steel parts after every use. Early cleaning of the surface will save difficult removal of stubborn soiling later.

- ▶ Always clean stainless steel parts in the direction of the grind, never by circular movements.
- ▶ Only use a soft cloth or sponge, water and a suitable cleaning or care agent to clean the stainless steel parts.



Caution: These cleaning agents may not be used.

Never clean the stainless steel parts with abrasive cleaning agents, scratchy all-purpose sponges, metal wool etc. The surface and the markings could be damaged.

Chemically aggressive cleaning agents such as oven sprays or stain removers and rust removers and cleaners for the dish washer may not be used either.

In addition, do not use cleaning agents that contain soda, lyes, ammonia, acids or chlorides.

Make sure that the cleaning agent that you use does not contain chlorides, acids, salts or similarly aggressive ingredients. Otherwise they might attack the surface of the product.

What to do if ...

... **unpleasant smells develop the first time you use the cooking zone**

Possible cause	Remedy
<ul style="list-style-type: none"> ■ This is normal for brand new appliances. 	<ul style="list-style-type: none"> ▶ Make sure the room is well ventilated. ▶ The smell will disappear after the first few hours of operation.

... **the appliance does not work and all displays are dark**

Possible cause	Remedy
<ul style="list-style-type: none"> ■ The fuse or circuit breaker of the apartment or house installation is defective. 	<ul style="list-style-type: none"> ▶ Change the fuse. ▶ Switch the circuit breaker back on.
<ul style="list-style-type: none"> ■ The fuse or circuit breaker trips repeatedly. 	<ul style="list-style-type: none"> ▶ Call Customer Service.
<ul style="list-style-type: none"> ■ Interruption in the power supply. 	<ul style="list-style-type: none"> ▶ Check the power supply.

... **⌘ appears in the display**

Possible cause	Remedy
<ul style="list-style-type: none"> ■ Continuous pressing of one or more keys 	<ul style="list-style-type: none"> ▶ Remove object from the key and press the key again or switch off and on. <p>See page 9 – Continuous Keypress.</p>

... **E or ⌘-displays appear in the display**

Possible cause	Remedy
<ul style="list-style-type: none"> ■ The corresponding cooking zone or power unit is defective. 	<ul style="list-style-type: none"> ▶ Note the error number. ▶ Call Customer Service.

... **⌘ is shown in the display**

Possible cause	Remedy
<ul style="list-style-type: none"> ■ The cookware is not suitable for induction. 	<ul style="list-style-type: none"> ▶ Only use cookware suitable for induction. <p>See page 8 – Cookware.</p>

Packing

- We recommend you to keep the packing material for protection when storing the appliance or sending it in for repair.
- If you dispose of the packing material: The packing material (cardboard, PE foil and polystyrene EPS) is marked and should be recycled or disposed of in an environmentally friendly way.


Deinstallation

- Disconnect the appliance from the mains. This must be done by a qualified electrician for built-in appliances.

Safety

- The appliance must be rendered inoperable to avoid accidents by improper use, especially by playing children.
- Pull the plug out of the socket or have it disconnected by an electrician. Then render the appliance inoperable, e.g. by cutting off the power cable.

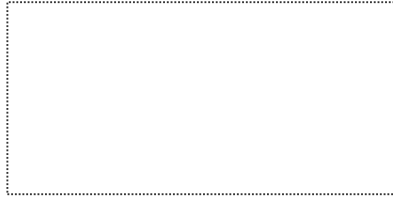
Disposal

- The old appliance is not worthless waste. The raw materials can be recycled when disposed of properly.
- The symbol  is shown on the rating plate. This indicates that disposal with the normal household waste is not allowed.
- It must be disposed of according to the local waste disposal regulations.
Please contact the responsible local authorities, the local recycling depot for household waste or the dealer from whom you purchased this appliance to get further information about handling, recycling and re-use of this product.

If you contact us about a malfunction or an order, please state the factory number (FD) and the model of your appliance.

You will find this data on the last page of these instructions and on the rating plate of your appliance.

Rating plate



Manufacturer:

Gerätewerk Matri e.Gen.
Naviser Straße 1
6143 Matri am Brenner/Navis
Austria

Distributor:

MEC2 GmbH

Designing & Engineering
Grossglocknerstrasse 17
65199 Wiesbaden
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